

PENGARUH LAMA PENGGARAMAN TERHADAP KUALITAS *CURED EGG YOLK* DITINJAU DARI KADAR LEMAK, ASAM LEMAK BEBAS, KEMASIRAN DAN WARNA

THE EFFECT OF SALTING TIME CURED EGG YOLK BASED ON FAT CONTENT, FREE FATTY ACID, TEXTURE AND COLOR

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ABSTRAK